



## MAINE FARMER

## Our Home, our Country, and our Brother Man

## SALTING BEEF AND PORK.

It so happens in "Yankeeedom" that a great many new married couples commence "keeping house" during "the week after Thanksgiving." Well, after the honeymoon is over they will want some beef and pork to live upon. Those of them who are not convenient to market will, of course, obtain their supply, and "lay it down," as good housewives say.

Then will come the question, "How shall we do it?" Old housekeepers have their rules for doing this, but they vary according as the experience or taste of the individual dictates.

We copy the following from the Germantown Telegraph, which claims to be the originator of it. We don't think much of the saltpetre and potash, which he recommends, for the other ingredients will preserve the meat well. Nevertheless, they will add to the antiseptic properties of the salt and sugar, and may suit the taste of many. We should recommend the pearlash instead of common potash, it being the same thing—only a little more pure.

"This receipt, which originated with us, and has now had many years of trial, we believe to be unsurpassed as a pickle. Nearly all the modern receipts which have appeared in the different agricultural journals, and worth anything, partake, in some instances almost identically, of the ingredients and proportions set forth in ours, which we first printed some fifteen or eighteen years ago. Some of the receipts lately published require a large amount of labor, and are not to be recommended. At this period in the season, when farmers and others will soon be putting down their winter's, and we may add, their next year's, supply of meat, it may be of service to republish the receipt, which is as follows:

To 1 gallon of water,  
Take 1 lb. of salt,  
1 oz. saltpetre,  
1 oz. potash.

In this ratio the pickle to be increased to any quantity desired.

Let these be boiled together until all the dirt from the salt and sugar rises to the top and is skimmed off. Then throw the pickle into a large tub to cool, and when cold, pour it over your beef or pork, to remain the usual time, say from four to six weeks, according to the size of the pieces, and the kind of meat. The meat must be well covered with the pickle, and it should not be put down for at least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre.

Several of our friends have omitted the boiling of the pickle, and found it to answer equally as well. It will not, however, answer quite so well. By boiling the pickle, it is purified for the amount of dirt which is thrown off by the operation, from the salt and sugar, is surprising.

## PAINT UP THE IRON TOOLS.

The action of the weather upon farm implements when they are not protected, we have found, by experience, to do nearly as much, and sometimes more, towards their destruction than the wear and tear. Ploughs, cultivators and such like tools, are in use only in the warmer parts of the season. During the winter they lay unused by their owners, but, unless protected sufficiently, the weather does them pretty hard. The farmer's use of them is severe at times, but it is occasional and interrupted. The weather's use of them is constant, uninterrupted, either by day or by night; every moment of time the action of the elements, heat and cold, expands and contracts, moisture pervades and rusts them, and oxygen combines with them and forms coat after coat of rust, corroding and rusting them away. It will be a good plan during some of the spare moments of winter time, say of a stormy day, to overhaul them, clean them up and cover the iron parts with paint and the wood parts too.

A mixture of sulphur and linseed oil boiled together with or without any coloring matter, is a good application. We also find the following recommended by an exchange paper, which will make a good covering:

Take of coal-tar, two parts; common beeswax, one part; clarified beef's tallow, two parts; linseed oil, one part; spirits turpentine, one part; and fuse the whole over a slow fire. When liquified, stir in lamp black or any other coloring matter that may be desired, and apply with warm. Plows, wheels, harrows, cross-bars, cultivators, and indeed any other farming implements constructed either wholly or in part of iron, should receive a coating of this every fall. It fills the pores and prevents all possibility of corrosion.

## CULTURE OF WHEAT.

We publish to-day an interesting communication from Dr. Prescott, on the culture of wheat by Mr. J. Baker of Strong. We like the suggestions and have no doubt as to the facts in regard to Mr. Baker's success. But what preserves Mr. B.'s wheat from the "midge," or weevil, is more than we can tell. It used to be the practice to sow wheat as early as it could be put in, until the weevil came among us. This early sowing prevented the wheat from suffering by rust, but the weevil took it. This is the case with some crops of winter wheat, the weevil attacks it in many places.

It seems, however, that the weevil has not yet troubled Baker's, and he has done well with the culture in his mode of practice. We hope that others will also try his mode and let us hear the results. Probably not many have their land prepared as he has, but another year they can try the experiment. Had Maine never raised good crops of wheat, we should give up its culture in despair. But the time was when our farmers seldom failed of having good crops of this valuable grain. We are confident that such times will again return.

EXPERIENCE is the most eloquent of preachers, but she never has a large congregation.

## THE WHEAT QUESTION AGAIN.

Mr. Editor:—It is yet a question to be decided, whether wheat can be successfully grown in Maine, on old farms, under the culture of the plough. By successfully, I mean an average crop, in bushels, of good plump kernel, free from rust, smut, or the ravages of insects, in a majority of years, for certain conditions in seasons, may occasionally injure any crop that usually matures in our climate. From some facts which have recently come to my knowledge, I am more than half inclined to believe the secret of growing good wheat in a majority of years, has been discovered. At least, the experiment seems to me worthy of extensive and repeated trials by the farmers of Maine.

You will recollect, when we were on a tour of observation in Franklin County, some three years since, that we were invited, and very kindly entertained, by Mr. James Baker, of Strong. Well, in compliance with a standing invitation, taking our "better half" with us, we measured off the time, quite recently, so as to fall in there for the night, and part of the day. Mr. Baker is a practical farmer, has no objection to theories if found in accordance with facts; but he looks for the facts first, by the aid of good common sense and correct discrimination. He has a large farm, keeps a large stock, and has every convenience about house and barn, for comfort and labor saving. You know he told us, when there together, that he had wintered, the preceding year, two hundred sheep, without the loss of a single one, or of their lambs.

His farm embraces a high ridge of land, facing the south-west. The soil is a deep rocky loam, with dry ridges and intervening swales, though not very wet and mucky. Some portions of it, what we term rocky, and the stone ledges are occasionally seen cropping out in travelling over it. His tillage land furnishes sufficient material for the construction of wall around the fields and pastures. In one of these enclosures he has grown wheat, without a failure, the three last years, on an average of over twenty bushels to the acre. The present year, three acres produced fifty-seven bushels, a sample of which I furnish you for inspection. It is the common red variety, and Mr. Baker, I think, told me he obtained the seed from Illinois, several years ago.

Now for his mode of cultivation, as given to me, being precisely the same for the last three years. It may not be new to all, though I have never heard of its being practiced with a view to test its importance. After the rest of his fall's work is done, taking ample time before the ground freezes, he spends on long manure over the entire surface destined for the wheat crop, and ploughs it in. This accomplished, he follows with the harrow, till the whole surface is sufficiently level and smooth for sowing on the seed. It is then left in this condition till early spring. As soon as the snow is fairly off, and before the frost is out of the ground, the surface being sufficiently softened to receive the seed, the wheat and clover being mixed and properly prepared as experience may dictate, is thrown broadcast over the land. The team and harrow is again put in requisition, and this part of the work finished off in good style.

The proper time for sowing, it will be understood, will depend much upon the time the snow leaves the field in the spring. Mr. Barker would recommend the first and earliest opportunity for this important operation, as upon this mainly depends a successful result. Early in April would be preferred, or even in March should an opportunity offer, as sometimes happens.

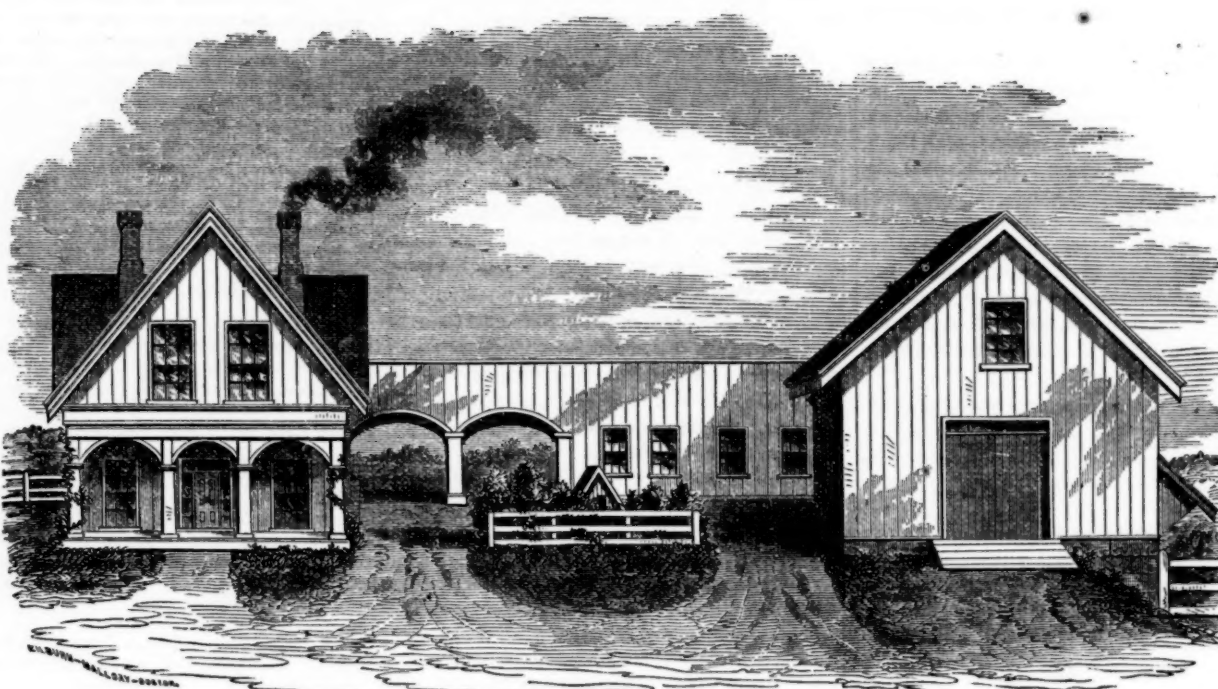
Last spring Mr. Baker sowed the 17th of April. He had just completed plowing and harrowing three acres of oat stubble, as the freezing weather commenced, for his next year's crop. He informed me that one neighbor only has had the courage the past season, to adopt his method, and that with great caution, as only half an acre was allowed for the experiment, on a dry cobble stone plain; but to his great disappointment it yielded him more wheat, and of good quality, than he had obtained from the same locality on larger territory for several years past.

Mr. Baker thinks there are several advantages of no considerable importance in this mode of raising wheat. First, it is attended with less labor, and at a season of the year for the greater part of the work, interfering less with other farming operations. Both the plowing in the fall, and sowing in the spring, is at a time when the farmer is the least hurried in his work, and puts him on a par with the wheat growers of the west, who sow their grain in the fall, leaving the spring season free for other purposes.

Secondly, by sowing thus early in our climate, the wheat escapes by its early and vigorous growth, the many dangers that surround it on every side, when sown later in the season. Last, and not the least consideration of importance, is the certainty that more seed, both of the wheat and clover, will take by a more even and superficial covering, as neither the feet of oxen or horses could poach up the earth, carrying some of the seed three or four inches below the surface, never to see the light again; or leaving it to be scorched by a May or June sun. In the old way of sowing clover with wheat, not more than half in some cases possibly sprout, but is totally lost. It is not for the great quantity of wheat grown to the acre that Mr. Baker attaches so much importance to his mode of cultivation, (though that may be greatly increased by high manuring), but to the greater certainty of an average crop in quantity; and that quantity of the first quality, as you will see by the specimen sent. Is this mode of raising wheat in Maine a new idea, or an old one that has been tried before, and exploded? Let us know. J. PRESCOTT.

Winthrop, Nov. 20th, 1888.

TO MAKE NEAT'S FOOT OIL. Take four or five with the skin on up to the kneecaps, and keep them eight days tied up in straw, in a warm place; then pluck all the hair off, and break the joints and bones; boil them slow in ten imperial pints of water for twelve hours. The oil will then rise to the surface of the water, and can be skimmed off and drained. Let it stand one night, and then put the oil in a little clean boiling water, and skim it off again, when it will be found to be quite clear and free from mixture.



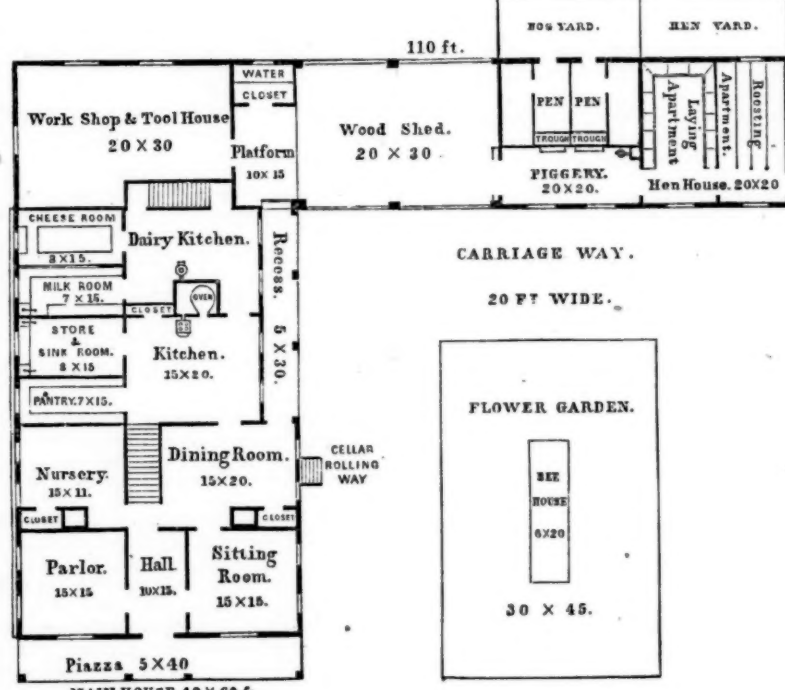
Model Farm Buildings for a Maine Farmer.

## FARM BUILDINGS.

We present our readers, this week, with the accompanying view and plans for a commodious residence for a farmer, with its appropriate out-buildings. The plan is one that was presented to the Maine State Ag. Society, by Mrs. Isaac W. Case, of Kenduskeag, and published in the Transactions of that Society, for the year 1887. We copy Mrs. C.'s description, and recommend those of our readers who think of building, to study this plan, before finally concluding on the arrangement and style of their new house.

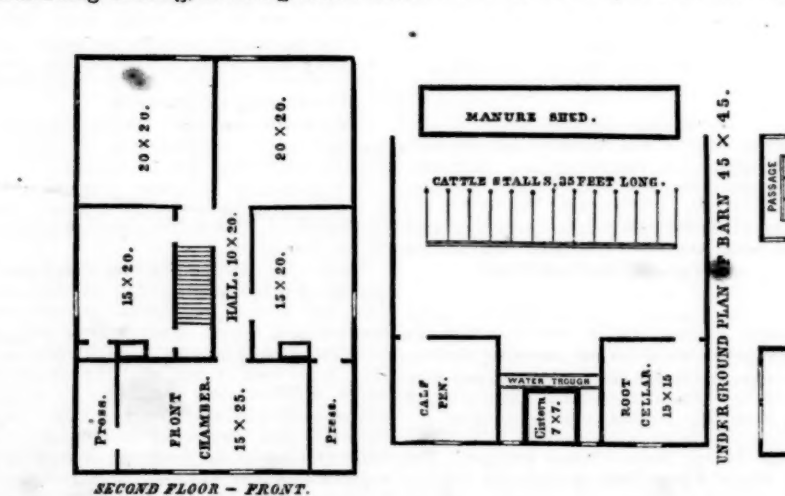
This plan is designed to meet the wants of farmers in Maine, who have moderate sized farms devoted to the usual "mixed husbandry." The exterior of the buildings is in a plain Gothic style, as seen in the front elevation; the situation is fronting the west, thus giving a sunny side to the greatest number of apartments. The frame may be of light timber, covered with jointed boards and battening strips, planed or unplanned, or finished in the usual manner, with clapboards, with trimmings of a plain kind; the roofs are projecting, with a pitch of a little more than forty-five degrees; the chimneys and supporting columns of the piazza and wood-shed, are slender, corresponding with the style.

The interior is arranged for the comfort and convenience of the farmer's family, where the house and dairy work is usually done by the wife and daughters. The well, cistern, wood-house, ice room and cellar, or any out-building, may be reached with the fewest steps and least possible exposure. The main house is in cottage form, a story and a half high, with piazzas, one in front and another at the side; the roof has side gables, which light the chambers and give a finish to its appearance. The ground plan needs but little description; it has all the needed rooms, with closets, passages, &c., as may be seen. A few words about the kitchen and dairy rooms may be well, as they are generally considered the most important part of the farm house. The first opens from the rear of the dining-room; it is lighted by two windows on the south side. The chimney is between this room and the dairy in the rear, giving place for a large brick oven and a stove or range; a large store room, with sink and pumps of hard and soft water, and a pantry, each lighted by a large window, open from this room. The dairy kitchen is of the same size as the main kitchen; it has conveniences for a boiler or two, and is lighted from the south side. A flight of stairs leads from this room to the ice cellar beneath, and another over them to the shed chamber; and a door opens upon the piazza or recess near the wood-shed, (this recess in front of these kitchens will be found by the farmer's wife a convenient place for drying dairy utensils, &c.) Connected with this room are a cheese room and a milk room, with windows to the north, the ash of which should be hung so as to



swing either out or in, and its place in warm weather to be supplied with a wire gauze; and the doors also should have shutters of the same material, to exclude insects, and at the same time admit the air freely. In the milk room are shelves on each side, and a pump and sink near the window. In the cheese room, the rows of shelves for curing cheese are in the centre of the room, with a passage between and around them, and near the window a table upon which to turn and dress it.

The chamber floor contains five large chambers, with commodious closets; the two middle rooms are lighted by the gable windows. The large well lighted work-shop, with sliding doors, wood-shed, pigsty and henry are contained in a long building, extending across the



small stable; the other as an entrance to the carriage house. The threshing floor is in the centre in which are trap doors for the purpose of letting hay to the stalls underneath. On the right is the hay; on the left is a granary, storage room, in which is a pump, and large carriage house.

In the underground plan are a number of stalls for cattle, a root-cellar, calf-pen, and cistern and watering-trough, to be supplied with rain water from the eaves of the barn, and lighted by windows in the wall. The space in front of the stalls may serve as a sheltering place for sheep. The space in front of the shed and be-

## CORN AND COB MEAL FOR POULTRY.

The cheapest, and we believe the best winter food for all kinds of poultry, is Indian corn ground in the ear, known as corn and cob meal. They will eat the whole if given to them dry, or if put into warm water, or worked into a pudding, hens, turkeys and geese are very fond of it. Their gizzards will grind up any coarse particles of the cob that may be in the meal, and it appears to suit both their appetites and their constitutions remarkably well.

We have found the use of corn and cob meal better adapted to those animals that give their food a second grinding. Thus cattle that chew the cud do better upon it than hogs. Horses do very well upon it, as they give it a pretty severe grinding before it is swallowed. Poultry have a mill in their gizzards, and they give it a pretty good pulverizing as it passes along, and thus all the alimentary or nutritious portions of it are extracted and assimilated. It is thus that a saving will be effected over the common mode of feeding poultry by shelling corn for them, and throwing the cobs away.

## A WORD ABOUT SHEEP.

Mr. Editor:—Last spring I saw a communication in the Farmer respecting the greasing of sheep after shearing, to prevent the bad effects of wet and cold. I will state my method of producing the same result, though in a different way. I give my sheep warm quarters, and in addition to their hay, feed to each sheep a handful of oats, or its equivalent in some other grain, daily, through the winter, and they will come out in the spring ready greased, but the grease will be under the skin instead of on it—which I think is quite as well for the sheep. Other advantages of this mode of feeding are,—better health of the flock, more and finer wool, and—if the lambs are taken off by the first of September—fat sheep in the fall.

North Dixmont, Nov. 1888.

MILL FOR GRINDING WHEAT. A new mill for grinding wheat, introduced in England, has the peculiarity of combining, in one mill, steel and stone grinding surfaces. The first and upper grinding surface is formed of a vertical steel cone which revolves in a correspondingly shaped fixed cone, and below these cones ordinary grinding stones are fitted horizontally. The corn or other grain is fed into and between the steel cones from a hopper, and in its passage through them becomes very quickly bruised and converted into meal, for which purpose it is well known that steel mills are better adapted than stones. After being so converted, the meal falls between horizontal grindstones, which reduce the meal into flour. The great advantage pertaining to this arrangement consists in apportioning each of the grinding surfaces to perform the portions of the grinding operations to which they are best adapted—the steel for converting the grain into meal and the stones the meal into flour.

FOREST LEAVES. The early part of winter, after there has been a fall of morn, is the best time to procure leaves from the woods. They are then compact, and can be gathered with half the labor, and twice the quantity loaded. A four-pronged dung-fork is all that is necessary with which to gather and load. The fork should be run carefully under the leaves, and not through them to clog the fork, and they can be loaded rapidly. They are a valuable manurial material for the hog-pen or cow-yard.

A HINT. Keep your stables and barns well littered. Leaves from the woods are excellent, and absorb the liquid manure well, besides of themselves, they make good manure. Nothing that will make manure should be wasted, but carefully saved.

MIXED MEAT. Four pounds of suet, four pounds of curries, two pounds of raisins, three pounds of sugar, eight lemons, one-fourth of a pound of candied peel, and a few apples. So some one writes; some housekeepers may think differently.

## A WIFE IS THE MAIN THING.

Oh! I'm a poor unlucky wight  
As over there was born, sir,  
There's nothing in my house that's right,  
'Tis lonely and forlorn, sir,  
I've cash enough and pay it well  
To keep my house in order,  
But ne'er can get a decent meal,  
Though plentiful my larder;  
The overdone or underdone,  
Perhaps not done at all, sir;  
No man had ever such a home  
In all this weary world, sir.

My coat is at the elbows out,  
I ne'er can get it mended;  
My shirts are scor'd in ironing,  
My vest to ribbons rended.  
My stockings down into the ground,  
I ne'er can keep a garter;  
And if they get washed at all  
It's sure in dirty water.  
There's nothing done that should be done,  
And if it's done at all, sir,  
It better never had been done,  
Than done so very ill, sir.

Go, get a wife,—the old man said;  
Nor sit ye here complaining;  
Of woeless never be afraid,  
A prudent wife's the main thing;  
She'll keep your house, she'll mend your clothes,  
And chat and sing the while, sir;  
And when, at eve, you hasten home,  
She'll meet you with a smile, sir;  
And all that's done will be well done  
And done without complaining;  
If e'er you'd have a pleasant home,  
A wife,—a wife's the main thing.

Jack quickly took the sage advice  
And woo'd a farmer's daughter,  
And never did he rue the day  
When home, a bride, he brought her.  
His clothes are always clean and neat,  
His house is like a palace;  
His cooking, that a knight might eat  
And do it with a relish.  
And now he is a happy man,  
He never goes complaining;  
But with a joyous smile declares  
A wife,—a wife's the main thing.

## BUCKWHEAT AS FOOD.

M. Isidore Pierre, has recently been making some investigations on buckwheat, from which we condense the following interesting results:—Buckwheat cakes are equal to pure white bread as regards the phosphates or bone-making material, and nitrogenous principles which they contain, and are superior to bread in fatty matters. The general yield of buckwheat when cooked is about three times the weight of the flour used, showing that such flour will retain forty to fifty per cent. of water. Between different batches of ground buckwheat there is a great dissimilarity of composition—one batch containing nearly seventeen times as much nitrogen, twenty-five times the amount of phosphates, and a hundred and fifteen times as much fatty matter, as another. The bran is the richest portion of the buckwheat, but cannot be digested by weak stomachs. The finest qualities of buckwheat flour, and the white mill and especially, are very suitable for children and persons in delicate health, while the coarser varieties require a strong stomach and much exercise for their perfect digestion.

IODIZED FOOD. Dr. Boinet, a French physician, having observed that warts, eczema, scrofula, &c., are very rare in those regions where iodine is abundantly diffused through the air, and that the energy of the vital functions is in the direct ratio of the quantity of iodine existing in the animal economy, proposes to iodize bread, cakes, sirups, &c., by the introduction of such plants as naturally contain iodine, for the cure of persons laboring under any of the above complaints, or who are predisposed to them. All kinds of seaweeds and cruciferous plants contain iodine, and this impregnation of food is obtainable also by using the water of iodized springs, or salts containing the same principle. Under those forms the quantity of iodine administered is so small as to impart no peculiar taste to the food. After ten years' experimenting with scrofulous children, the doctor is confident that such a diet will not only cure scrofula, but ulcerous habits, diseases of the skin, ophthalmia, caries of the bones, &c. The Paris Academy of Medicine has the subject under consideration.

NOVEL EXPERIMENT IN SHIP BUILDING. Messrs. Brown & Lovell, the well-known shipbuilders at East Boston, have in course of construction in their yard a small steamer which is to be propelled in a novel manner. She is built as an experiment, the inventor being furnished with funds to construct her by some of the leading shipbuilders in this city. The hull is fifty-two feet long, and thirteen feet wide at the stern, and tapers gradually to the bows which are very sharp. She is five feet deep. On deck she will have a cabin nineteen feet long. She will be worked by an engine of twelve horse power, to which will be attached the propellers—one at the stern, three feet in diameter, to work in the water, and one at the stem, eight feet in diameter, to work in the air. The propeller is attached to a shaft which connects with the engine and also with the water propeller at the stern. It is supported by a post at the stem. Both propellers will be worked by steam. The smoke pipe will lay horizontally on the deck. The inventor is confident that by this arrangement he can easily get 25 or 30 miles an hour speed, out of this craft.

We understand that the invention has been tried on a small boat in our harbor, and has worked admirably. The hull is completed and ready for the machinery, which is being made in Roxbury. It is expected that the vessel will be ready to make her trial trip by the middle of December. The experiment will be watched with interest by all concerned in navigation. [Boston Journal.

AIR-SLAKED LIME is not as caustic as water-slaked. In both cases, the lime slakes by absorbing water. Air-slaked lime has absorbed the necessary quantity of water from the atmosphere, and with it a quantity of carbonic acid, which renders the lime less caustic. The reason lime gives out heat in slaking, is that a chemical combination takes place between the water and the lime—the water is condensed, and the heat, so to speak, pressed out of it.

As cool weather is coming on, and the flies are disappearing, it is time to think about making sausages; hence we present the following methods of making them, from the repertoire of a noted cook:—

POKE SAUSAGES. There are many receipts for the making of pork sausages. Several counties have their own peculiar receipts, the peculiarity in their sausages being the quantity and variety of herbs which they introduce, the prevalence of some particular one giving the flavor as well as the peculiarity to each. The presence of so many herbs is, however, not always considered an agreeable feature; and many palates are offended at that which forms to others the great merit. The following is a very simple receipt:—

Take of a fat of pork one pound, that of the loin of a large, richly fed pig, or the inward fat of a small one; chop it finely with half a pound of lean pork; add to it four or five sage leaves finely chopped, some lemon, thyme in a small quantity, and three dessertspoons of crumbs of bread powdered. Be careful not to put too much of the latter, as it tends to turn the sausage sour if kept. Amalgamate these ingredients well; dust on grated nutmeg, mace and cloves in powder, and finish with black pepper and salt, being sure to season well; the meat may then be put into the skins, or may be put in jars covered down from the air, to be used for rolls, or stuffing, or any required purpose.

Another Way. To a couple of pounds of lean pork, young, white, and delicate, put three-quarters of a pound of minced beef suet; the pork must first be chopped very fine; add three dessertspoons of bread which has been dipped in port wine, dried, and grated fine; work it together with the yolks of three eggs smoothly beaten; season it with pepper and salt, and dried sage; a very little cayenne may be introduced, and a very small piece of garlic; work the whole well together in a mortar until it forms a paste; it may then be put into wide skins, or pressed down into jars for future use; it is cut into square pieces dredged with flour, fried in fresh butter, and sent to table on toast, as a breakfast dish.

Another Way. Chop particularly fine, about two or three pounds of lean pork, and an equal quantity of fat; have ready some sage, either dry or green, either passed through a sieve, or chopped very fine, a small piece of shallot, a few grains of ground cloves; season it with pepper and salt; mix a few fine bread-crumbs up with it; have your skins ready rolled, then fill them; or if preferred, roll into balls, and fry them; you will tie them the length you wish the sausages to be; prick the skins with a fork before you fry them; you may do them in the oven, if you try them to be hot.

Another Way. Chop the pork as before; only add half the quantity of lean veal, a pound of suet chopped equally fine; have ready a French roll soaked in milk, but no crust; season it with pepper and salt; mix it all well together.

Another Way. Chop pork as before, and an equal quantity of fat, and same quantity of lean veal, and the same of suet, and two or three handfuls of the bread-crumbs; have ready a few sage leaves, a few of knotted marjoram, and one shallot; pound all well together; season with white pepper and salt; either put them in skins, or roll them, and fry them as above.

[Germantown Telegraph.

THE CANTAWA VINTAGE OF 1888. The yield of vineyards in Hamilton county, Ohio, for 1888, is 14,000 gallons; Brown county, 17,000; and Clermont, 2500—a total of 33,500 gallons in three counties. Mr. Fourmier, the director of N. Longworth's wine house, states that the wine of 1888 is of superior quality, being as good as the celebrated vintage of 1855, the yield is considerably greater than that of '57. The price per gallon ranges from \$1 to 1.20, the latter being the current quotation.

The vintage of Hermann, Missouri, this year, has been an average one, in spite of the prospect of the early part of the season. The German paper at Hermann states that the quantity of wine produced will reach 55,000 gallons, which is highly satisfactory in view of the fact that last year's yield was enormous, and that vines seldom yield two consecutive heavy crops.

THE ACTION OF PLASTER. Why gypsum has a good effect on clover and not on wheat, we cannot tell. The fact seems to be well established. We cannot tell why super-phosphate of lime has a good effect on turnips and not on wheat, but the fact is undeniable. Analysis of the plants affords no satisfactory explanation. You think the good effect of plaster is to be ascribed to its power of drawing ammonia from the atmosphere. This is Liebig's explanation; but there are two objections to it:—First, it is very doubtful whether plaster would have the same effect as a dressing of sulphate of ammonia, but it has just the reverse effect. Sulphate of ammonia has a much greater effect on wheat than on clover, while plaster benefits clover and has little if any effect on wheat, in the majority of cases.

[Germantown Farmer.

DEMAND FOR APPLES AT NEW YORK. The New York Tribune says there are very few Western apples in market. The supply is mostly from the East, and the quality is generally poor. Of course these sell at low prices. Strictly choice apples would command high figures, but there are scarcely any such in this market. Apples are keeping very badly, and on this account they are hurried into market and crowded off at whatever they will bring, notwithstanding the prospect of higher rates later in the season. A canal boat load of Western winter apples, mixed sorts, arrived last Saturday, offered at \$3.50 per barrel; \$3 was bid and refused, and the lot has gone in store. We quote choice, well packed apples: Spitzenberg, \$3.50 a \$4.00; Greenings \$3.00 a \$3.50; Baldwin \$3.00 a \$3.50; Rosette \$2.25 a \$2.75; Eastern apples, in lots such as are now arriving, \$2.27 a \$2.75.











